



**Commodity Specification**

**Canned Boned Turkey**

**APRIL 1998**



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## I. GENERAL

Commercial canned boned turkey (commodity) produced from the classes of ready-to-cook turkeys (poultry) described in this Specification will be packaged and packed in one or more of the following forms as specified in the contract:

Canned Boned Turkey - Canned boned white turkey meat produced from ready-to-cook young, yearling, or mature turkeys, and packaged and packed in commercially acceptable enamel/coated cans and commercial shipping containers:

(213224) 29-ounce (822-g) cans - Twenty-nine ounces (822 g) of commodity packaged in commercially acceptable cans, and packed in fiberboard shipping containers. A purchase unit will total 36,540 pounds (16,574 kg).

(213212) 50-ounce (1.42-kg) cans - Fifty ounces (1.42 kg) of commodity packaged in commercially acceptable cans, and packed in fiberboard shipping containers. A purchase unit will total 37,500 pounds (17,010 kg).

## II. COMMODITY SPECIFICATIONS

### A. Basic Requirements.

1. Date Processed. The commodity must not be processed and packaged more than 30 calendar days prior to the date of the contract.

2. Poultry Kind and Class. The commodity must be produced from young, yearling, or mature turkeys (7 C.F.R. § 70.202).

3. Origin of Poultry. The commodity must be produced from poultry which was produced, raised, and processed in the United States, its territories or possessions, the Commonwealth of Puerto Rico, or the Trust Territories of the Pacific Islands. If the contractor processes or handles poultry products originating from sources other than the United States, its territories or possessions, Puerto Rico, or the Trust Territories of the Pacific Islands, the contractor must have an acceptable identification and segregation plan for these poultry products to ensure they are not used in the commodity produced under this Specification. This plan must be made available to a representative of the Grading Branch, Poultry Programs, Agricultural Marketing Service (AMS), United States Department of Agriculture (USDA) (grader), and the Contracting Officer or agent thereof upon request. The contractor must ensure that both the contractor and subcontractor(s) maintain records such as invoices, or production and inventory records evidencing product origin, and make such records available for review by the USDA grader or other Government official(s) in accordance with Article 76 of USDA-1.

## II.A.

4. Inspection. Processing operations must comply with Poultry Products Inspection Regulations (9 C.F.R. Part 381) and be under the supervision of a representative of the USDA's Food Safety and Inspection Service (FSIS) (inspector). Inspection for contract and specification compliance will be in accordance with the Regulations Governing the Voluntary Grading of Poultry Products and Rabbit Products (7 C.F.R. Part 70) and the U.S. Classes, Standards, and Grades for Poultry (AMS 70.200 *et seq.*) under the supervision of a USDA grader. The USDA grader will be responsible for certification of compliance with the requirements of this Specification for poultry; cooked poultry products; formulation of commodity; canned thermal-processed commodity; drained weight and net weight; packaging and packing; labeling and marking; sampling; and checkloading.

5. Product Temperature. The temperature of poultry and poultry parts, cooked poultry meat, and broth, unless otherwise specified herein, must be in compliance with 9 C.F.R. § 381.66 and FSIS Directive 7110.3 (Time/Temperature Guidelines For Cooling Heated Products) throughout all operations including transportation between plants.

6. Poultry From Other Plants. Frozen and chilled poultry and poultry parts may be transferred or obtained from other plants, provided they: (a) have been processed, handled, and identified in accordance with this Specification, and (b) comply with the organoleptic and other applicable requirements of this Specification as evidenced by USDA certification.

a. Type, kind, and class of poultry; date slaughtered or date placed in frozen storage, as applicable; and USDA-assigned plant number must be shown on each shipping container.

b. The poultry and poultry parts must be maintained at an internal product temperature not higher than 40 °F (4.4 °C) when shipped from the origin plant and when received at the destination plant.

7. Frozen Poultry. Frozen poultry and poultry parts may be used if they have been: (a) packaged to protect the product from freezer burn, dehydration, and quality deterioration during storage, (b) labeled as to kind and class of poultry and identified so the time in storage can be determined, and (c) held in frozen storage not more than 60 days.

8. USDA Sampling Option. USDA may select additional product for further inspection or may draw samples for laboratory analyses.

### B. Prerequisites for Poultry

1. Unacceptable Meat. Dark turkey meat, mechanically separated turkey meat (comminuted), giblets, and kidneys cannot be used in preparing the commodity.

2. Organoleptic Requirements. The poultry and poultry parts will be examined on a continuous basis for the following organoleptic requirements: Poultry and poultry parts must be free of rancidity; free of fruity, sulfide-like, cardboardy, tallowy, oily, oxidized, metallic, chlorine, or other off-odors; free of foreign materials (e.g., glass, paper, rubber, metal); must show no evidence of mishandling or deterioration; and must have a bright color and show no evidence of freezer burn or dehydration, thawing, or refreezing. Any poultry or poultry parts that does not comply with the organoleptic requirements will be rejected for use under this Specification.

C. Processing, Formulation, and Requirements for Commodity

1. Processing Requirements.

a. Boneless, skinless turkey breast meat; scapula, up to 10 percent of the total weight for meat; and up to 7.5 percent turkey wing meat (first and second wing portion only) with attached skin, or 5 percent wing meat without attached skin may be used.

b. The commodity must be prepared from: (1) boneless skinless breast meat, boneless scapula meat, boneless wing meat with or without attached skin, water, and salt; or (2) cooked boneless skinless breast meat, cooked boneless scapula meat, cooked wing meat with or without attached skin, broth from cooked poultry or water, and salt. The use of the words-white meat/meat and broth in this section means boneless skinless breast meat, boneless scapula meat, and/or boneless wing meat with or without attached skin; and poultry broth prepared from one of the kinds and classes of poultry specified in II.A.2.

2. Cooking

a. Poultry without giblets and poultry parts may be: (1) cooked covered with water without pressure, or (2) pressure cooked. During pressure cooking, the products do not need to be covered with water when there is a system for collecting broth. The method of cooking must produce a cooked product free of overcooked, burnt, scorched, bitter, metallic, cardboardy, rancid, or other flavors or odors foreign to properly cooked turkey.

b. Cooked meat must be handled and cooled in accordance with 9 C.F.R. Part 381 and FSIS Directive 7110.3 (Time/Temperature Guidelines For Cooling Heated Products). Cooked meat may be held at 40 °F (-17.8 °C) or lower for not more than 5 days from time of cooking until canned, or the chilled cooked meat may be frozen and held at an internal product temperature of 0 °F (-17.8 °C) or lower.

c. As an option to cooking prior to thermal processing, cans may be filled with meat, salt, and broth or water, and the commodity cooked during thermal processing. If this method is selected meat defects will be examined *after thermal processing* in accordance with II.C.3. below.

## II.C.

### 3. Meat Defects.

a. Organoleptic defects. The cooked meat will be examined on a continuous basis for compliance with the organoleptic requirements shown in Table 1 below. If the cooked meat does not comply with the organoleptic requirements, it will be rejected for use under this Specification.

b. Skin defects. If skin is attached to the cooked wing meat, 10 wings will be examined for the skin defects shown in Table 1. The frequency of sampling will be as outlined in Poultry Programs' acceptable quality level (AQL) Sample Plan 3 found in the Poultry Graders Handbook. If any sample of skin has more defects than the maximum tolerance for the AQL, the skin the sample represents will be rejected.

**Table 1. Cooked Poultry Meat Defects**

<b>Organoleptic Defects:</b>	<b>The meat must be free of</b> foreign materials (e.g., glass, paper, rubber, metal); and odors which are not characteristic of properly cooked and handled poultry meat; for example, rancid, metallic, stale, sour, or scorched.
<b>Wing Meat Skin Defects:</b>	<b>A defect for skin is the presence of</b> feathers, hair, and areas of moderate discolorations exceeding an area equivalent to the area of a circle with a diameter of 1 inch (2.54 cm).

4. Size Reduction of Meat. The meat must be processed in a manner that will minimize stringy texture. The larger pieces of meat must be cut into chunks which are a maximum of 1.75 inches (4.45 cm) in size. The meat must not be ground or shredded.

5. Formulation. The following proportions of meat, salt, and broth or water must be used in preparing the commodity:

	<u>Percent by Weight</u>
Meat	89.00 - 95.00
(may include up to 10 percent scapula meat and up to 5.00 percent skinless wing meat (see II.C.1. and II.C.5.c.))	
Broth or Water (maximum)	10.00
Salt	<u>1.00</u>
	100.00

a. Salt may be added to meat prior to or after filling of cans and/or thermal processing.

b. The amount of scapula meat, wing meat, and broth or water may be reduced and replaced with additional boneless skinless breast meat.

c. As an alternative for wing meat, the meat portion may include up to 7.5 percent wing meat with attached skin or 5 percent wing meat without attached skin.

6. Broth or Water. Broth or water may be used in the commodity.

a. Water. Potable water or water that is safe for human consumption must be used.

b. Broth. Broth used must be a flavorful broth from the unpressurized cooking of not less than two or more than four batches of poultry products in the same broth.

(1) Broth from a continuous cooking method may be used, provided water is added during the cooking operation and the process results in a broth equivalent to that described in the preceding sentence. Broth from one batch of pressure-cooked poultry product may be used. Broth produced by cooking only fat and bones cannot be used. Broth must be maintained at a temperature of 160 °F (71.1 °C) or higher or must be cooled to and maintained at a temperature of 40 °F (4.4 °C) or lower within 4 hours of preparation. Broth may not be held more than 48 hours unless the broth is frozen or dried.

(2) Other methods of preparing broth or handling the broth may be approved by the Deputy Administrator of Poultry Programs, in writing. (Approvals will be granted on an individual plant basis after a review of the process and when the resulting method is found acceptable by supervisory personnel of the Grading Branch, Poultry Programs.)

(3) Broth must be free from bitter, rancid, metallic, cardboardy, soapy, scorched, burnt, overcooked, stale, and other off-odors or off-flavors foreign to properly processed turkey broth.

7 Packaging. All packaging materials must be clean and in new condition and must not impart odors or flavors to the product. A supplier of packaging material must furnish a guaranty that the packaging material complies with the criteria in 9 C.F.R. § 381.144.

a. Packaging material. The commodity must be packaged in cans. The cans must be metal, round, and open-style with welded side seams. They must be equivalent in construction, base plate (tinplate or chromium-coated steel), and enamel/coating to those in commercial use for the commodity specified in this Specification.

b. Filling cans.

(1) Filling. Cans may be filled by:

(a) First adding the homogenous mixture of meat to each can and then adding the broth or water and salt to each can, or filling with a homogenous mixture of meat, salt, and broth or water; or



## II.C.7.

(b) First adding the homogenous mixture of cooked meat to each can and then adding the salt and broth or water to each can, or filling with a homogenous mixture of cooked meat, salt, and broth or water.

(1) 29-ounce cans. Twenty-nine ounces (822 g) net weight of commodity must be packed into each can.

(2) 50-ounce cans. Fifty ounces (1.42 kg) net weight of commodity must be packed into each can.

8. Net Weight. The net weight of the commodity will be determined in accordance with Poultry Programs' procedures.

### D. Thermal Processing

1. The filled can must be vacuumized, hermetically sealed, and thermal-processed in accordance with 9 C.F.R. Part 381. The thermal-processed commodity must have a stable shelf life under the conditions of long-term, nonrefrigerated storage and transportation. The exterior of the can must be dry, clean, and free from rust, fat, and grease before packing into shipping containers.

2. If the meat *is not cooked prior to thermal processing*, the thermal processing step must provide a cooked commodity in accordance with this Specification. Additionally, meat defects will be examined for this product *after thermal processing* in accordance with II.C.3.

### E. Lots, Sublots, and Sampling

#### 1. Definition of a Lot.

- a. A lot is defined as the amount of commodity produced during a processing shift.
- b. Unless otherwise specified, the commodity will be: (1) sampled, examined, and tested; and (2) accepted, rejected, or accepted subject to a price discount on a lot basis.

#### 2. Definition of a Sublot.

- a. A lot may be separated into sublots for the purpose of sampling and determining drained weight and compliance with organoleptic and commodity defect requirements. If this option is used, the commodity must be sampled as outlined in II.E.3. below.
- b. Commodity sampled and determined in compliance on the basis of sublots will be accepted, rejected, or accepted with a discount on a subplot basis.

3. Definition of a Sample.

a. A sample is one 29- or 50-ounce (822-g or 1.42-kg) can of commodity or its equivalent.

b. The USDA grader will draw samples at random for compliance with the organoleptic requirements, and determination of drained weight after thermal processing. As determined by the contractor/processor, the USDA grader will collect sample cans from each lot or subplot at random **prior to** or **after** thermal processing to examine for the commodity defects (see II.F.3.). The contractor/processor must select a sampling option (either option I or option II) prior to the start of production.

(1) If the contractor/processor elects to sample cans **prior to** thermal processing (option I), the number of samples from a lot for the drained weight and the determination of organoleptic and defect requirements will be as detailed in Table 2 below.

(a) For the determination of organoleptic and defect requirements under option I, no additional separation of the lot into sublots will be allowed.

(b) Samples for organoleptic requirements (see II.F.2.) and drained weight determination (see II.F.1.d.) will be drawn after thermal processing and will represent 1 day's production.

**Table 2. Samples Drawn Online From a Lot or Sublot - *Option I***

29-ounce (822-g) cans			50-ounce (1.42-kg) cans		
Lot or Sublot	Organoleptic and Defect Requirements	Drained Weight	Lot or Sublot	Organoleptic and Defect Requirements	Drained Weight
<b>Lot</b>	2 cans per sampling interval	10 cans	<b>Lot</b>	1 can per sampling interval	6 cans
<b>Sublot</b>	2 cans per sampling interval	5 cans *	<b>Sublot</b>	1 can per sampling interval	3 cans *

\* The total number of samples drawn from all sublots in a lot must be equal to or greater than those specified for a lot.

### II.E.3.

(2) If the contractor/processor elects to sample cans **after** thermal processing (option II), the sampling of commodity from a lot or a subplot will be as detailed in Table 3 below:

**Table 3. Samples Drawn From a Lot or Sublot - *Option II***

29-ounce (822-g) cans			50-ounce (1.42-kg) cans		
Lot or Sublot	Drained Weight	Organoleptic and Defect Requirements	Lot or Sublot	Drained Weight	Organoleptic and Defect Requirements
Total No. of Cans	Number of Cans		Total No. of Cans	Number of Cans	
Lot  Total = 16 cans	First 10 cans	First 10 + 6 cans	Lot  Total = 8 cans	First 6 cans	First 6 + 2 cans
	16 cans total			8 cans total	
Sublot *  Total = 8 cans	First 5 cans	First 5 + 3 cans	Sublot *  Total = 4 cans	First 3 cans	First 3 + 1 cans
	8 cans total			4 cans total	

\* The total number of samples drawn from all sublots in a lot must be equal to or greater than those specified for a lot.

#### F. Requirements for Thermal-Processed Commodity

##### 1. Drained-Weight Requirements and Determination.

a. Samples. After thermal processing, the USDA grader will randomly draw sample cans (as defined in II.E.3.) to determine drained weight.

b. Filled 29-ounce can requirements. The 29-ounce (822-g) filled cans from a lot or subplot must average not less than 25.7 ounces (729 g) of commodity on a drained-weight basis.

(1) Lots or sublots of commodity with a drained weight averaging greater than or equal to 24.7 ounces (700 g) and less than or equal to 25.7 ounces (729 g) will be accepted with the following deviations subject to the price discount indicated:

## II.F.1.

<u>Drained-Weight Basis</u>	<u>Applicable Discount</u>
Greater than 25.1 ounces (726 g) and less than 25.7 ounces (729 g)	2.25 percent of contract price
Greater than or equal to 24.7 ounces (700 g) and less than or equal to 25.1 ounces (712 g)	4.50 percent of contract price

(2) A lot or subplot of 29-ounce (822-g) filled cans with a drained weight averaging less than 24.7 ounces (700 g) of commodity will be rejected.

c. Filled 50-ounce can requirements. The 50-ounce (1.42-kg) filled cans from a lot or subplot must average not less than 44.3 ounces (1.26 kg) of commodity on a drained-weight basis.

(1) Lots or sublots of commodity with a drained weight averaging greater than or equal to 42.6 (1.21 kg) and less than or equal to 44.3 ounces (1.26 kg) will be accepted with the following deviations subject to the price discount indicated:

<u>Drained-Weight Basis</u>	<u>Applicable Discount</u>
Greater than 43.3 ounces (1.23 kg) and less than 44.3 ounces (1.26 kg)	2.25 percent of contract price
Greater than or equal to 42.6 ounces (1.21 kg) and less than or equal to 43.3 ounces (1.23 kg)	4.50 percent of contract price

(2) A lot or subplot of filled cans with a drained weight averaging less than 42.6 ounces (1.21 kg) of commodity will be rejected.

d. Determination. The drained-weight of the sample cans will be determined 24 to 72 hours after the day of the processing shift in which the product was produced. The contents of each sample can will be weighed after draining product, with a No. 8 sieve, for 2 minutes for a 29-ounce (822-g) can and 3 minutes for a 50-ounce (1.42-kg) can. The temperature of the commodity at time of weighing must be  $75^{\circ} \pm 5^{\circ}\text{F}$  ( $23.9^{\circ} \pm 2.8^{\circ}\text{C}$ ). The average drained-weight results will be reported to the nearest 10th of an ounce on the USDA shipping certificate.

e. Rejected product. If the commodity in a lot or subplot is rejected for drained weight, the contractor/processor may request an appeal which must be performed within 6 calendar days from the end of the processing shift on which the product was produced. The contractor/processor may remove cans suspected of being out of compliance and reoffer the balance of the lot or subplot once for acceptance. Those cans determined out of compliance with drained weight requirements will be rejected, but may be reworked in accordance with II.F.4.

2. Organoleptic Requirements. After thermal processing, the commodity will be sampled (as defined in II.E.3.) and examined for compliance with the following organoleptic requirements: The commodity must have an appetizing appearance, odor, flavor and texture, and must be free of off-flavor or off-odors; for example, overcooked, burnt, scorched, sour, stale, cardboardy, metallic, bitter, or rancid. A lot or subplot of commodity which does not comply with these organoleptic requirements will be rejected for use under this Specification.

3. Commodity Defects. The contractor/processor may select one of the two options below for the examination of commodity defects. Once an option is selected, the contractor/processor may not change options until the end of 1 day's production. Samples of commodity with more defects than the maximum tolerance for either option will result in the rejection of the lot or subplot the samples represent.

a. Option I - Examination **prior to** thermal processing. The samples (see II.E.3.b.(1) for sampling) will be randomly selected online prior to canning or thermal processing and examined for the defects shown in Table 4 below.

(1) The number of defects allowed will be those outlined in Poultry Programs' AQL Sample Plan 3 found in the Poultry Graders Handbook. Separate examinations will be made for: (a) bone and (b) other defects.

(2) Regardless of the kind and number of defects (within Table 4) found, any sample with bone or hard bone-like material greater than 0.75 inch (1.91 cm) will be cause for the rejection of the product the sample represents.

(3) If the number of bone defects exceeds an "accept" level for the respective sample number, or results in a rejection, the frequency of sampling for bone defects will be increased to a sample drawn twice each sampling interval until the cumulative number of bone defects reverts back to an "accept" level.

(4) If the sample has more defects than the maximum tolerance for the AQL sample plan, the product the sample represents will be rejected.

### II.F.3.

**Table 4. Commodity Defects - *Option I***

<b>Meat Defects:</b>	<b>A defect for meat is the presence of:</b>
<b>Bone:</b>	Bone or hard bone-like material in a sample greater than to 0.75 inch (1.91 cm) ( <b>Also see II.F.3.a.(2)).</b>  Bone or hard bone-like material in a sample less than or equal to 0.75 inch (1.91 cm).
<b>Other:</b>	Dark colored (due to blood) vein or artery more than 1 inch (2.54 cm) in length; or  Bruises, blood clots, and moderate discolorations which exceed an area equivalent to a circle with a diameter of 0.30 inch (0.76 cm).

b. Option II - Examination **after** thermal-processing.

(1) After drained weight determination, the samples (see II.E.3.b.(2) for sampling) will be examined for the defects shown in Table 5 below.

(2) Separate examinations will be made for: (a) bone and (b) other defects. The number of defects allowed in a sample representing a lot or subplot will be as shown in Table 5.

(3) Regardless of the kind and number of defects (within Table 5) found, any sample with bone or hard bone-like material greater than 0.75 inch (1.91 cm) will be cause for the rejection of the product the sample represents.

(4) If the sample has more defects than the maximum tolerance for the AQL sample plan, the product the sample represents will be rejected.

**Table 5. Thermal-Processed Commodity Defects Allowed - Option II**

<b>Criteria</b>		<b>Tolerance</b>
<b>Meat Defects:</b>	<b>A defect for meat is the presence of:</b>	
<b>Bones:</b>	Bone or hard bone-like material * in a sample greater than or equal to 0.75 inch (1.91 cm).	<b>See II.F.3.b.(3)</b>
	Bone or hard bone-like material * in a sample less than or equal to 0.75 inch (1.91 cm).	6 bones permitted per lot
		3 bones permitted per subplot
<b>Other:</b>	Dark colored (due to blood) vein or artery more than 1 inch (2.54 cm) in length; or	10 defects permitted per lot
	Bruises, blood clots, and moderate discolorations which exceed an area equivalent to a circle with a diameter of 0.30 inch (0.76 cm).	5 defects permitted per subplot

\* Bone or hard bone-like material is material which does not break up or disintegrate when subjected to pressure from a spatula, flat side of a knife, or fork.

#### 4. Reworked Commodity.

a. Sample cans examined by the USDA grader or product with more defects than the maximum tolerances; or unsatisfactory due to drained weight; may be reworked and incorporated into formulated batches of cooked product, prior to thermal processing, provided:

- (1) The defects are removed from the product;
- (2) The product is incorporated at a maximum of 5 percent of the formulated batch; and
- (3) Product removed from cans must be reworked into a batch within 72 hours.

b. X-ray equipment may be used to examine product to be reworked provided:

- (1) The equipment and x-ray examination procedures are found to be in compliance with FSIS regulations and procedures; and
- (2) A USDA grader monitors the x-ray and rework procedure.

#### **II.F.4.**

(3) The contractor/processor may remove product cans from a lot or subplot suspected of containing defects after the x-ray examination and the balance of the lot or subplot may be reoffered for acceptance. Product containing defects may be reworked once.

5. Contaminated Commodity. A lot or subplot of commodity which contains foreign matter--for example, paper, plastic, rubber, or metal--will be handled in accordance with FSIS procedures. Samples which contain dark turkey meat, comminuted meat, giblets, or kidneys will result in rejection of the lot or subplot the samples represent.

6. Packing. Containers used to pack the commodity must be: (1) good commercial fiberboard shipping containers which are acceptable by common or other carrier for safe transportation to point of destination; and (2) closed by commercially acceptable methods and materials.

### **III. LABELING**

#### **A. Requirements**

Cans and shipping containers of the commodity must be commercially labeled and marked in accordance with 9 C.F.R. Part 381. Labeling must be approved by FSIS prior to acceptance for use under this Specification.

#### **B. Shipping Containers**

In addition to the information required in III.A., the last five digits of the contract number, as it appears in the acceptance wire must be legibly: (1) preprinted, stamped, or stenciled, on one end of each shipping container; or (2) printed on a separate pressure-sensitive label and applied to the label end of each shipping container:

#### **C. F.a.s. Vessel Deliveries**

F.a.s. vessel deliveries that are not source loaded in a seavan are required to show the final destination's overseas address as provided in the Notice to Deliver. The address must be clearly printed on at least two sides of each pallet.

### **IV. FINAL EXAMINATION OF PACKAGED AND PACKED COMMODITY**

#### **A. Container, Labeling, and Marking Defects**

1. Defects. Cans and shipping containers will be examined for container, labeling, and marking defects in accordance with the United States Standards for Condition of Food Containers and the USDA publications "Procedures for the Inspection of the Condition of Food Containers" and "Visual Aids for Inspection for Metal Containers."



#### IV.A.

2. Tolerance for Defects. If samples of packaged commodity or the shipping containers in a delivery unit have more defects than the maximum tolerance for the applicable Poultry Programs' AQL sample plan, the delivery unit will be rejected.

#### B. Inspection and Checkloading

1. Requirements. Inspection for contract compliance will be made by a USDA representative, in accordance with 7 C.F.R. Part 70, 9 C.F.R. Part 381, and this Specification, at site of processing, both during and after processing and packaging. A USDA representative may select samples for laboratory analyses or inspect the commodity at any point in transit and after delivery to point of destination. Inspection records must be complete and made available to USDA, as requested, to assure contract compliance.

2. Procedures. The inspection and checkloading required by Article 54 and 55 of USDA-1 must be performed by the USDA grader. Procedures to be followed and a schedule of fees for these services may be obtained by contacting the nearest Grading Branch field office or the Chief of Grading Branch, Poultry Programs, AMS, USDA, Room 3938-S, STOP 0258, 1400 Independence Avenue, SW, Washington, D.C. 20250-0258, telephone (202) 720-3271. The quality, quantity, weight, packaging, packing, and checkloading of the commodity must be evidenced by USDA certification. The contractor must not ship the commodity unless informed by the USDA grader that the designated lot or sublot to be shipped meets contract specifications.

#### V. UNITIZATION

Each delivery unit of commodity must be unitized (palletized and stretchwrapped with plastic film) and loaded in a way that will prevent shifting and damage to containers of product.

Contractors may arrange for pallet exchange with consignees; however, USDA is in no way responsible for such arrangements.

#### VI. SHIPMENT AND DELIVERY

Shipment and delivery must be made in accordance with this Specification, the applicable Announcement and Invitation, and Articles 56, 57, and 64 of USDA-1, as amended by the Announcement. In addition, the contractor must adhere to the following provisions:

#### A. Contract Compliance Stamp

Each shipping container must be identified with a USDA Contract Compliance stamp with the applicable certificate number. A USDA grader, or other authorized personnel under the supervision of the USDA grader, will stamp one end of each shipping container prior to shipment. If there is inadequate space available on either end of the shipping container, the stamp may be applied to a side of the container.

### B. Grading Certificate

A copy of the original USDA Poultry Products Grading Certificate issued at time of checkloading must accompany each shipment.

1. Railcar or Piggyback. If shipment is by rail or piggyback, the certificate must be placed in the railcar or trailer for easy access to the USDA grader, warehouseman, or consignee, as applicable.
2. Trucks. If shipment is by truck, the driver must, upon delivery, give the certificate to the USDA grader, warehouseman, or consignee, as applicable.

### C. Loading and Sealing of Vehicles

Loading must be in accordance with good commercial practices and the sealing must be done at origin under the supervision of a USDA grader.

1. Railcar. Each railcar must be sealed. The contractors are responsible for arranging railcar deliveries of more than one delivery unit so that each delivery unit contained in the same railcar can be completely separated and sealed.
2. Truck or Piggyback. Truck or piggyback shipments must be sealed at origin. A delivery unit shipped by truck or piggyback which includes split deliveries to two destinations will not require separation by sealing each drop.

### D. Delivery Notification

Notwithstanding the provisions of Article 56(c) of USDA-1, as amended by the applicable Announcement, the contractor must follow the instructions in the Notice to Deliver issued by the Kansas City Commodity Office (KCCO) concerning delivery notification. Such notification and information of impending delivery are vital in proper execution of delivery. The contractor must notify the State distributing agency and the consignee of shipment per instructions in the Notice to Deliver. For rail or piggyback shipments, notification shall be made on the day of shipment. For truck shipments, notification of the estimated arrival time should be made as far in advance of delivery as possible. In addition, for truck or piggyback shipments, the contractor must request and keep scheduled appointment(s). Unloading appointments for truck or piggyback shipments must be requested from the consignee contact party(ies) at least 24 hours in advance of delivery.

1. In-Plant Deliveries. When in-plant delivery is made, the contractor must notify the appropriate resident USDA grader and furnish applicable information.

## **VI.D.**

2. Delivery In Storage. Delivery may be made in store provided the destination in the Notice to Deliver and the place the contractor has the commodity in storage are the same. Inspection and certification by a USDA grader are also required for transfers in store.

3. Early Delivery. The contractor may deliver early upon approval of the KCCO. Approval may be obtained by telephoning (816) 926-6068. Approval is contingent on the recipient's concurrence to accept early delivery and upon the USDA grader being available to perform necessary checkloading and final acceptance duties.

### **E. Split Deliveries**

The contractor is responsible to deliver the quantity stated on each Notice to Deliver to each destination. Contractors must provide to the USDA grader, at time of shipment, the number of boxes and pounds for each destination.

At the option of the contractor, a purchase unit with two Notices to Deliver (split deliveries) for two different destinations may be delivered on two separate trucks provided each truck ships the total quantity stated on the Notice to Deliver. Any additional costs will accrue to the contractor's account.

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Howard M. Magwire  
Acting Deputy Administrator, Poultry Programs

Attachment